

FDS 10

DELUXE APPLE PIE

Oven temp: 400 F

Cooking Time: 20-25 min

Pastry:

355 ml	flour (250+80+25)
3 ml	salt
15 ml	brown sugar
125 ml	Crisco shortening
30 mL	butter
25 ml	beaten egg (1/2 an egg)
5 ml	vinegar
25 ml	ice water

Filling:

3	apples, peeled, cored, SLICED
15 mL	lemon juice
15 mL	butter
1 mL	salt
25 mL	flour
100 mL	sugar (60 white, 40 brown)
5 mL	cinnamon
1 mL	salt
5 mL	butter
30 mL	cream

Method:

1. Preheat oven to 400 F. In a medium bowl mix together the flour, salt and brown sugar using a pastry blender, then cut in the Crisco and butter until the size of green peas.
2. Mix together the egg, vinegar and ice water. Pour over the flour mixture and stir in with a FORK until all of the mixture holds together in a ball. **DO NOT ADD ANY MORE WATER.** Wrap up the pastry in saran wrap and label and put in the freezer for 15 min.
3. Peel, core and slice your apples. Cut them in two places to make them smaller. Put the apples in the white casserole dish, sprinkle with lemon juice and add the 15 mL of butter. Cook on high power in a casserole dish in the microwave for 2-3 mins. Mix together.
4. In a small bowl mix together the flour, white sugar, brown sugar, salt and cinnamon.
5. Take the pastry out of the freezer and cut into 4 equal pieces. Press each piece into a circle and roll out to one inch bigger than the pan. Place one circle in the bottom of each pan and press it in, being sure to leave at least ½ inch of pastry hanging over the edge. Lightly brush the edge of the pastry with egg wash so it will stick to the top piece.
5. In your medium metal bowl toss together the apples and the sugar mixture, toss till well coated. Evenly divide the apple mixture between the two pie shells piling it up a bit in the middle. Pour 15 ml of cream over the apples in each pie. Cut your 5 mL of butter up into 6 small pieces and place 3 pieces on top of each pie.
6. Then place the other pastry circle on top and lightly press the two pastry edges together to seal. Trim the pastry and then tuck the top pastry under the bottom to make a smooth edge. Seal the edges. Brush with egg wash and sprinkle with sugar, then **make 3 cuts to let the steam out** and place the two pies on a jelly roll pan and then in the oven to bake for 20 min or until golden brown.